

**TECNOSERVICE'21 srl** by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy

P.IVA IT0200411413

Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



# **TECHNICAL CARD**

power supply	Trifase
frequency (Hz)	50
motor power capacity (Kw)	1,3
net weight (Kg)	140
breadth (mm)	630
depth (mm)	760
height (mm)	1050

#### PROFESSIONAL DESCRIPTION

# VACUUM PACKAGING MACHINE with BELL on CABINET with WHEELS, with 500 mm SEALING BAR :

- made of stainless steel ;
- vacuum chamber measuring mm 510x650x220h, made of stainless steel pressed in a single piece with rounded corners for maximum hygiene and ease of cleaning;
- 500 mm welding bar, removable ;
- 60/72 cubic meters/hour vacuum pump ;
- 19 editable and customizable programs;
- 1 program for marinating meat;
- double "empty + liquid" sensor;
- piston welding bar, completely free of wiring for optimal and safe management of tank cleaning;
- self-cleaning/heating pump system for optimal management of the packaging machine, with a relative reduction in maintenance times and costs;
- STEPVAC function for creating a vacuum for liquid products inside traditional vacuum bags;
- GASTROVAC function for creating an external vacuum in GN containers;
- EXTRAVAC function, which offers a second vacuum phase lasting 5 seconds (particularly suitable for minced and boned meat);
- · reinforced welding function for sealing thick bags and/or bags containing liquid/wet products;
- quick stop/weld;
- casing with 90° opening to facilitate access to the inside of the packaging machine;
- standard filler plates;
- adjustable hinges;
- vacuum cycle of your choice: timed or percentage-based with automatic start at

closing of the bell and automatic reopening at the end of the cycle;

- transparent tub lid with automatic lifting;
- $\circ~$  possibility of extra vacuum up to 99.9% for very moist products;
- **Step Vac** for emulsifiable products (step vacuum cycle).

### ACCESSORIES/OPTIONAL:

- possibility of vacuum in external containers or Gastro-Norm trays using a special kit Cod.EMATUBOGN.
- provision for inert gas kit Cod.EMGASINERTE.
- label printer Cod.EMST.
- vacuum sensor in chamber Cod.EMSV.
- welding bar with piston lift Cod.EMBSP.
- sealing bar with excess bag cutting (waste) Cod.EMTSU.
- additional welding bar Cod.EMBS.
- bell stop bar Cod.EMBF.
- inclined plane for liquid packaging Cod.EMPI.

#### CE mark Made in Italy

DESCRIPTION	PRICE/DELIVERY
EUROMATIC PROFESSIONAL BELL VACUUM PACKAGING MACHINE on CABINET with WHEELS, CHAMBER mm.510x650x220h, SEALING BAR 500 mm, VACUUM PUMP 60/72 cubic meters/hour, V.380/3, Kw.1.3, Weight 140 Kg, dim.mm.630x760x1050h	€ 3.741,61 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
TECHNICAL CARD	
DESCRIPTION	PRICE/DELIVERY
TECHNOCHEF - Bell holder, Mod.BF	€ 26,51 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
TECHNOCHEF - Additional sealing bar, Mod.BSU	€ 271,89 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
TECHNOCHEF - Inert gas, Mod. GASINERTE	€ 288,89 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
TECHNOCHEF - Label printer, ST mod	€ 365,36 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
	EUROMATIC PROFESSIONAL BELL VACUUM PACKAGING MACHINE on CABINET with WHEELS, CHAMBER mm.510x650x220h, SEALING BAR 500 mm, VACUUM PUMP 60/72 cubic meters/hour, V.380/3, Kw.1.3, Weight 140 Kg, dim.mm.630x760x1050h TECHNICAL CARD DESCRIPTION TECHNOCHEF - Bell holder, Mod.BF TECHNOCHEF - Bell holder, Mod.BF TECHNOCHEF - Additional sealing bar, Mod.BSU







